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AGRICULTURAL.

PRUNE the orchard trees this winter, but don't butcher them. Have a reason for every stroke.

THE loss in weight of corn cured in the silo ought not to exceed five to eight per cent, if silage is properly stored.

CEMENT makes a good door-step. Get a box of the right size and shape, fill it with the mixed cement, let it harden, and knock the box away.

HALF a bushel of potatoes a day for a milch cow is the top limit recommended by Professor Ford. More than that affects the quality of the milk he says.

LIVE stock which looks well in November should look well in April. Juicy food and a fine amount of grain will keep them all right.

WHEN buying, ask three questions. First, "Do I need this?" Second, "Am I getting it as cheaply as anybody can?" Third, "Shall I get my money back in any way?"

PRICES of apples are up and down from year to year, but the grower who takes care of his orchard is sure to strike the market right sometimes. Take care of the young orchard.

NOW that the harvest of ballots has been gathered, even the political farmer can afford to pay some attention to the crops which bring him his living. It is noticeable that the most successful farmers usually trouble themselves but little about politics.

WITH corn-meal at \$20 a ton, it is estimated that potatoes are worth about twelve cents a bushel for stock feeding. It hardly pays to feed them if there is any market demand, but a few of them should be fed for the sake of the good effect of a little juicy food.

DR. BAILEY summarizes the effects of tillage thus: It sets plant food free, promotes nitrification, supplies air to the soil and roots, makes all soil available by finding it, breaks up the hard pan, makes a reservoir for water, warms and dries the soil, saves moisture, sends the roots of trees downward and makes the moisture and fertility of the soil available.

RAIL fences are not easy to keep in repair and they are usually accompanied with stones and rubbish. Stone walls cost much labor, and occupy too much room. Board fences are too costly and a combined slat and wire fence is neither handsome nor durable. The only really modern satisfactory means of enclosure is the stout close mesh wire affair which looks and lasts well, confines any kind of stock, from chickens up, and keeps out foxes, dogs and other pests.

Fattening Sheep.

Results of trials at the Wisconsin station declare corn to be the most profitable grain for fattening sheep, but it was found also that the other grains must be fed with it to maintain the appetites of the sheep and to keep them healthy. The most successful practice was to start the fattening with oats or bran, then introduce as much corn as possible, and finish the fattening process with a mixture of one part oats, one part linseed meal and three parts corn by weight.

Wintering Onions.

The freezing process is a good way to keep onions sound throughout the entire winter. The whole idea is to freeze them and keep them frozen. But the temperature should not be allowed to go below 15 degrees as very severe freezing injures the bulb. Store the onions in a barn, a pit, or any place where they will be partly protected, let them freeze, then cover with hay, straw or bagging and let them stay until they thaw out of themselves in spring weather. If the floor of the store house is not perfectly dry hay or straw should be put under the onions.

Milk That Will Keep.

Clean milk cooled as soon as drawn and kept in a cool place will stay sweet longer than new milk which has been carelessly cooled and handled and kept in a dirty dish. Thus old milk is sometimes fresher as far as practical keeping qualities is concerned than new milk. This is a point which should be better appreciated by those who carry on milk routes. Lowering the temperature puts the bacteria to sleep and prevents their getting so numerous to do any harm for some time. On the other hand warm milk is exactly the material in which bacteria which cause sourness like to grow and multiply. Thoroughly strain and cool the milk, and keep it cool until delivered to the consumer, and milk will nearly always keep as long as it is wanted to keep. This care in straining and cooling is important in winter as well as summer. Says Prof. Woll:

"Among our farmers and milk dealers there is a general belief that cooling is necessary only during the hot season—an opinion to which I most emphatically take exception. It is possible during the cold season to haul the milk even to a somewhat distant creamery without previous cooling and keep it sweet; but the development of the bacteria will not be sufficiently checked by this method. The results do not appear at once but are felt later on, as the products from the milk will not keep well. A quick and efficient cooling of the milk is a strong remedy to regulate and counteract the development of the bacteria found in it. It is my opinion that high grade dairy products can only be made on farms where sufficient quantities of ice are used in the handling of the milk."

Cooling cannot be properly done by setting large cans into cold water because the bacteria have already gained somewhat of a start before the milk in the middle of the can is cool. Yet this method is much better than none. Those who have any considerable quantity of milk will find it profitable to buy an aerator.

Pasteurizing Milk.

ED. MASSACHUSETTS PLOUGHMAN:
DEAR SIR: Will you kindly furnish an old subscriber with information about pasteurizing. Whether there is any simple method to prepare it so that it will be safe for food for infants? Can milk be pasteurized after it has been drawn for some time. A. P. R.

Brookline, Mass.

Milk is easily pasteurized for home use and the operation practically frees the milk of bacteria. It is much better to use fresh milk for pasteurizing, but if the milk has been properly cooled it will not be in bad condition when delivered and can be pasteurized by the customer. One of the most common causes of sickness among infants is poor milk. It should be stated however, that pasteurized milk does not agree with some children. A simple and ef-

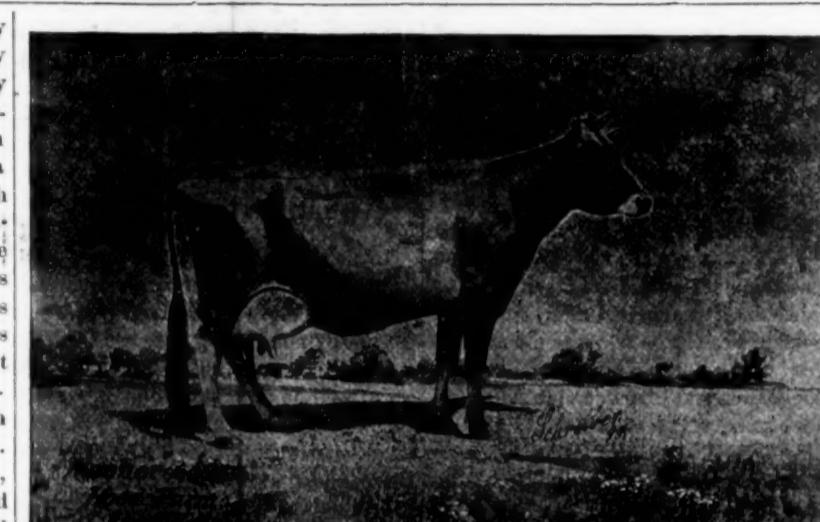
fective process is that recommended by R. A. Pierson of the United States dairy division. "One or more bottles nearly full of milk are plugged with dry absorbent or other clean cotton and placed in an upright position in a vessel having a false bottom, and containing enough water to rise above the milk in the bottles. The vessel is closed, placed on the stove and heated until the water is 155 degrees Fahrenheit in winter, or to 180 degrees (or even to boiling if special precautions are deemed necessary) in summer. It is then removed and kept tightly covered for half an hour. A heavy cloth over the pail will help retain the heat. The milk bottles are then taken out, cooled as quickly as possible by cold water or ice, and kept in a cold place. Milk thus prepared may be expected to keep twenty-four hours, and should preferably be used within that time. The cotton plugs should be kept as dry as possible and should not be removed until the milk is used. A covered tin pail answers well for the larger vessel. An inverted pie pan with perforated bottom can serve as the false bottom. A hole may be punched in the cover of the pail, a cork inserted, and a chemical thermometer put through the cork so that the bulb dips in the water, thus enabling one to watch the temperature closely without removing the cover, or an ordinary dairy thermometer may be used from time to time by removing the lid.

"Breezy Meadow" Notes.

ED. MASSACHUSETTS PLOUGHMAN:
I think it is now high time that I offer another report "from the field assigned me," as the professor at Dartmouth used to say at the monthly conferences for missions. And this time I have an unusual batch of cheering items.

All has gone smoothly at Breezy Meadows, and I can see a steady improvement in my onward march to a skilled farmer with eighty acres, all showing the result of work and thought. I really did not know half the pretty work and beauties of my own place, until I took time this summer to cut away scraggly shrubbery (there's an expressive alliteration!) that hid and deformed what had once been a good hay piece. I also had the brook let out to view, from a dense growth of alders, and a pond lily swamp shown in its entirety for the first time. My grove is greatly improved by the wise cutting of underbrush and dead or sickly, crooked trees by a man who knew all about the woods and spends his winter in "logging" there. Two old stone walls have been taken down and the large stones used as a foundation for an ice house and in keeping out the big rats from the hen houses. Roads have been made by cutting a few trees, or carting loads of gravel, so that I can now drive an hour on my own acres. Big clumps of tall pines have been allowed to show themselves, and my hemlocks and privet hedges have been trimmed by a specialist, greatly to their improvement. I have set out more than three hundred trees in the last four years, and they are doing well, and are a constant source of joy and pride. With some farmers, a brook is only handy for the cattle to drink at, and is so sheared off, as to its bank, as to look much like a trench or prolonged ditch, and trees along its edges are ruthlessly felled as so much timber. A man who formerly owned this farm remarked that he did all he could to get the trees away from the brook, and now I was setting in as many as he got rid of.

What gives me the greatest satisfaction is the fact that Providence sent me this summer, a live, thinking, interested, conscientious man, who is as much devoted to poultry raising as I am, and for the first time since I bought my original stock of hens, the hen house and the fowls are properly, even enthusiastically cared for, in up-to-date style. Go out to the yards, at any time I will, and I see the roosts and under platform clean, the air is untainted with bad smells, the nest-boxes are kept in right condition, the water is fresh daily, there are no long dangling cobwebs, no dirty windows. And as a result, the occupants of this comfortable establishment,



MASHER, 64950.

Owned at Hood Farm. A daughter of Merry Maiden.

carefully stimulated during their mounting season, are now crackling about, with red combs and daily filling my egg basket. That is a dream realized. One man said, he "never was partial to hens;" although he was glad to eat good things made with plenty of eggs. Another said, he had "to waste his time a shoveling hen manure." Another said that hens did better "to let 'em alone, and c'ean out once a year."

I find the swinging iron trough, made by F. W. Mann, the everywhere known bone-cutter man, the best thing yet, for food, milk or water. They hold just enough, can be quickly cleaned and are easily moved as one wills. I bought six of these and can cordially recommend them. I have a great variety of drinking fountains large and small, but have packed them and sent them to the attic as too much bother. I didn't use to believe in that much-advertised bone cutter because I got one that really ought to have been worked by steam or horse power. My men used to grow it, occasionally swearing I fear, and when it was found broken I surmised that there had been a fixed determination to get rid of it. So for two years I have bought ground bone, for this kind of food hens simply must have. This fall, inspired with new courage, I tried a smaller size, greatly improved and, too, I daily turn it, as easily as one grinds coffee, and the hens crowd about and eat the luscious fragments as they fall. It is a real success, in its present style, and I feel in duty bound to say so, as I did horribly abuse the other. Oh, the genuine fun I've had gathering wagon loads of the crisp, crackling leaves for the hens and as bedding for the cows. By the way I have sold two cows, a Jersey and a Holstein, at excellent prices last month.

Then my chestnuts. Some way or other, I took time by the forelock this fall, and gathered my chestnuts before the squirrels, crows and visitors unknown, secured them all. I boil and roast and devour them raw in their first sweet prime, and scheme to pick my own huckleberries next summer. That will be more difficult as they grow lower.

Best and most gratifying of all, the ruthless hunters, who each autumn have tramped through my woods, with dogs and guns, making me so afraid of a stray shot, that I dared not go there, have all kept away, most kindly. It is but pleasant to come across these selfish sportsmen, skirmishing wildly about your grounds in search of something to kill, and being impudently and scornfully answered if they are politely requested to leave my place. "Guess this is a free country, we don't hurt you none" they said, as I called attention to my notices on half a dozen trees of "no shooting." I do pray this is a genuine good-bye, not an au revoir. So many lives have been sacrificed in Canada, through a man's mistaking his companion for a deer or rabbit that serious punishment is now to be the proper penalty for such criminal carelessness.

Yes, this is certainly my millennial, at least my Sabbatical year. No agents have persisted in pestering me. Perhaps the destined placard at my gate, requesting them not to call, enforced by the stentorian barks of my Bernards, always on the watch, may have had some effect.

in every particular, except that clover seed is sown on the land, in the spring immediately following the autumn seedings with rye and grass.

Comparisons of the two foregoing ratios ought to show the relative advantage, if any, of introducing into a rotation a leguminous crop (clover), capable of drawing a portion of its nitrogen from the air.

A regular system of manuring, as well as of cropping is practiced. Records are kept of the amounts of the crops harvested, and the manure applied, so that at any time one can estimate the relative profit of the different rotations. In the second rotation described, two plots are receiving nothing but commercial manures and lime, two others, commercial manures and wood ashes, and two others, commercial manure, stable manure and lime. It is hoped to demonstrate in this way whether or not the fertility of the soil can profitably and permanently be maintained without recourse to stable manure. These experiments have been in progress for several years, and should in a short time begin to yield some results of interest and value; but like well known experiments at Rothamsted, Eng and, they must be continued even for many more years before their fullest value can be measured. It is hoped to make a study of the results thus far obtained and to present the practical features of the same to the public in the near future.

Farmers and Railroads.

Farmers cannot get along without railroads, and certain it is that railroads would be poor property were it not for the farmers. The interest of railroad companies and farmers are, or should be, mutual. There should be a good understanding at all times between them. One should not wrong or attempt to wrong the other. On the other hand, each should champion and guard the interests of the other as occasion may require.

It must be admitted, however, that the farmer has little opportunity to wrong the railroad, while the railroad has abundant opportunity to wrong the farmer by demanding excessive charges for the transportation of his products. One does not need to try hard to remember when railroads were prospering, drawing the corn crop of Nebraska and some other western states, while at the same time the money that the farmer got out of the same crop hardly paid him for drawing it from his farm to the railroad station, to say nothing about the use of his land and the labor expended in raising the crop.

Five rotations of crops are being tried, the experiments having been begun several years ago. They are as follows:

Five years' rotation: First year, clover followed by potatoes; second year, winter rye which is cut for fodder and succeeded by winter squash; third year, peas followed by Swedish turnips; fourth year, oats sown with clover.

Six years' rotation: First year, Indian corn; second year, red top are sown after the potatoes are harvested, and clover early the next spring. Third year, rye; fourth year, clover and grass; fifth and sixth years, grass.

Three years' rotation: First potatoes planted on clover sod. After the removal of this crop the land is sown to winter rye, clover seed being sown the following spring. Second year, rye; third year, clover. This rotation has been widely discussed by Mr. T. B. Terry the well-known agricultural writer.

Four years' rotation: This is like the foregoing except that Indian corn is planted on the clover sod, followed the second year by potatoes and then by winter rye and clover as above.

Five years' rotation without clover: First year Indian corn followed by potatoes, winter rye and then by red top. The grass seed is sown in the autumn with the rye after the removal of the potato crop.

Five years' rotation with clover: This rotation is identical with the foregoing

railroads could learn direct from farmers what grievances they have or think they have. And at the same meetings they could present the railroad's side of the case.

The writer holds that anything that tends to make farming pay better helps at the same time the railroads. Therefore the latter should do all they can to encourage farmers to adopt better methods. The more agricultural meetings held and the better attended the greater will be the improvement in agricultural matters in the sections of the country where held. This is a statement that can be easily proven and one of which no intelligent observer will deny the truth.

Railroads should not only be represented at agricultural meetings, but they should encourage the holding of such meetings. Further, they should sometimes take the initiative in getting them up. At all times they should render reasonable assistance to those farmers who spend their time in organizing and conducting them.

F. W. MOSELEY.

Clinton, Iowa.

Daughter of Merry Maiden.

Masher 64,950, Owned at Hood Farm, Lowell, Mass.

It is always interesting and instructive to pick out individuals from the Hood Farm herd, and consider their peculiar qualities. It is especially so when the individual to be considered is a daughter of so famous an animal as the great Merry Maiden, sweepstakes cow in the World's Fair Dairy Tests. Such a cow as this is Masher, dropped May 29, 1890. In color she is solid dark silver gray, head fine, neck long, thin over front shoulder, body long and of good depth, ribs open and well sprung, thighs flat, back straight, tail long and good sized, milk veins elastic. Her udder is large and finely shaped, running far forward, extending well up behind and well rounded; her teats are long and squarely placed.

Masher has a test of 16 pounds 14 1-2 ounces. She is an inbred Diploma. Diploma has 40 daughters in the 14 pound list and 12 sons that are sires of tested cows. She is by Damascus, the sire of four with tests of over 16 pounds each, and Damascus is a full brother of Parole, the sire of one in the 14 pound list. His full sister, Plumage, test 17 pounds, 5 ounces, is in the Hood Farm herd, and carries one of the largest udders we have ever seen on a Jersey. The sire of Damascus is Diploma and his dam is Paradise, 17 pounds, 11 ounces, that has three producing sons and two daughters in the 14 pound list. Paradise is a daughter of Combination and out of Goodbye, test 16 pounds 13 ounces, dam of two in the 14 pound list, and of Young Combination, the sire of five tested cows. Goodbye is also a half sister of Diploma, being out of Frankie's Lass, the dam of Diploma, test 17 pounds 3 1-2 ounces, the dam of three in the 14 pound list.

Masher's dam, Merry Maiden, test 18 pounds 3 1-2 ounces in seven days, made at Chicago in the test, won the grand award as the champion sweepstakes cow, all three tests combined, at the World's Fair. She was the only Jersey that stood ahead of all other cows in all three tests.

The foundation on which any improvement must rest is a good understanding. Yes, thoroughly good relations must first be established and then constantly maintained. And where any advances are to be made they should be a rule first made by the railroads. This, because they are the stronger party and the one having all the advantage. Let the railroad companies show to the farmers on their respective lines that they appreciate their patronage and feel an interest in their farming operations and their successful results, then the first step towards a good understanding has been taken.

Knowledge and Practice.

Inquiry in agricultural communities which are without railroad communications, and into which modern ideas of farming have not penetrated very far, and scientific methods have not been generally adopted, would reveal the fact that a great deal of the dairy business in these localities is conducted in an unprofitable manner. There are exceptions, of course. Occasionally, in these communities, there can be found a farmer who reads and thinks about his business, and who adopts improvements as readily as he can do so after they are shown to be really better than the old ways which they are designed to supersede. But the great majority are not of this class. They are good men, kind neighbors and warm friends. And they are up to the average in intellectual capacity. But they are not doing well with their cows because they do not know the principles upon which success, in these days of close competition, depends. Their time for reading is limited, and is principally given to other subjects. Their thinking, too, is largely along other lines. They either have no disposition, or else they imagine that they have no time, to obtain the knowledge which they need to enable them to make the best of their means and opportunities in the management of their dairy animals. If they were willing to be informed in regard to new methods and recent improvements these men might be greatly aided by the standard farm papers. But they do not realize how pressing is their need of knowledge, and they have so little faith in the principles that are explained and advocated in these journals, that they make no effort either to learn or to adopt better ways. If we change our field of investigation to the farming communities which have better means of communication with the large cities, and which are within easy reach of business centers of moderate proportions, we shall find a marked difference in respect to knowledge and, in a great many cases, an equally marked similarity in the results which are obtained. In these agricultural sections agricultural papers are freely taken, Farmer's Institutes are occasionally held, and the affairs of the farm are frequent subjects of thought and topics of conversation. Upon a large proportion of the farms the dairy is a prominent branch of the business and it receives its full share of attention. Of course there is still much to learn. Even the dairy experts, who have all possible advantages for pursuing their studies and carrying on their investigations, have not yet solved all of the problems which are pressing for an answer. But the thoughtful, intelligent, reading farmers in the communities of which we are now writing have learned a great deal in regard to the proper management of the dairy business of which the men who lived fifty years ago were wholly ignorant. More than this: A great many men who do very little reading and thinking on their own account have been influenced, unconsciously perhaps, by the prevailing sentiment to such an extent that they have much clearer ideas regarding the requirements of the dairy than have the men of similar tastes and capacities who live in those communities in which the intellectual side of dairying receives but scant attention.

If we look a little further we shall find that a want of knowledge is not the only barrier to success. A comparison of the results of their work will show that a great many of the farm dairies in the class of communities last described are but little, if any, more profitable than are the average of those in the localities in which the men who manage this part of the farm business have but little information. We have seen in the one case that there is little or no profit, because the men who are in charge of affairs do not know how to manage the work successfully. In the other case we find that there is sufficient knowledge to make it easy to secure a fair return for all the outlay that is required in the prosecution of the business, but this measure of reward is not obtained simply, and only because the men who are seeking it are not doing as well as they know how to do. In some cases the fault is at one point, in others at another. In not a few there is trouble all along the line. Some men are keeping poor milking stock. They know that it is poor, but they do not take any active measures for its improvement. Cold staples, an insufficient quantity or an inferior quality of food, unbalanced rations, poor water, or water the temperature of which is many degrees too low, exposure to cold, wind and storms, irregular feeding, watering and milking. These, and many other things that will inevitably diminish the profits of the dairy business, if, indeed, they do not cause a direct loss, are altogether too common. A man does not need to be very well informed in regard to dairy matters in order to understand that one who permits such things has no right to expect to succeed, and most certainly will not make the business a source of profit. Yet there are a great many men who have been following this course and who seem to think that if they persevere

they will surely reach a point at which the business will become profitable, though by what mental process they are able to arrive at this conclusion it is difficult to imagine. Perhaps it would be more accurate to say that they have a vague impression that things will be more favorable in the future than it is to imply that they have arrived at their wholly unwarranted conclusion by any process of careful reasoning.

It is well to insist upon the importance of knowledge. Young men, or men at any other age, who intend to go into the dairy business, and men who have already commenced, need to realize that if they are ever to succeed they must know how to manage its various, and in some respects difficult affairs. They also need to be fully convinced of the fact that it is one thing to obtain sufficient knowledge to enable a man to succeed in the dairy business, and quite another thing to put that knowledge into practice. Knowledge alone will be of no avail. In order that it may be made efficient it must be supplemented by effort. As far as results are concerned the man who knows, but does not do, is on the same level as the man who does not know. The one has ability to accomplish a great deal more than the other, but when it comes to actual achievement he has no advantage. Until he puts his knowledge into practice he can have no reason to expect that it will yield him the slightest return.—Practical Farmer.

Winter Protection of Small Fruits.

In quite a long experience in berry-culture, I have found mulching the plants necessary to the best success. A strawberry bed that is well mulched is usually much more profitable. The plants do not heave out because of the ground freezing and thawing during the winter. The mulch helps to keep the weeds from growing, keeps the ground from baking, retains moisture in a time of drought, and it may make the difference between success and failure.

For mulching the strawberry, I have sometimes used stable manure; but it contains so many weed seeds that I shall not use it this fall, unless it comes from my stable. The horse manure which I have obtained at the livery stables and hotels has seeded the beds with grass and sorrel. I have always noticed that wherever I have used this manure for mulching in the summer between rows of plants, the grass always grew up thickly in a short time. It requires constant cultivation and weeding to keep the strawberry beds clean that are mulched with such manure, and greatly increases the cost of growing the berries.

One plan that I have sometimes practiced, is to gather large quantities of forest leaves. In my village the streets are lined with maple trees, and when the leaves fall the people are glad to have them raked from their lawns and taken away. Last fall my man spent several days drawing leaves. By using a hay-rack and a lot of large bags, we could draw large loads. We also sometimes go to the woods, two miles away, and draw leaves; we stored a large quantity in the barn, and used them for bedding the horse, cow and pig, also for littering the floor of the henry, and the manure and leaves were drawn out during the winter and applied as a mulch to the strawberry bed and other small fruits. Where we used the manure from our own animals that were bedded with leaves, there were much fewer weeds than where we spread the manure that was purchased. The difficulty in applying the leaves directly to the strawberry bed, is that the wind will blow them off the plants. This can usually be avoided by putting the leaves in large piles on the beds, covering them with boards to keep them in place, then just before the beginning of the first snowstorm, distributing the leaves over the plants, and letting the snow fall on them.

If one has a little straw to use with the leaves, he can spread the leaves any time and scatter them in layer of straw over them, which will help prevent the leaves blowing away. Twigs broken from trees may be used to hold the leaves in place, but it is too much work to get them for large beds.

The best and cheapest material for mulching generally depends on what is the most easily obtained, that is free from weed seeds and protects the plants well. If one has or can get cheap straw or salt hay, it will probably be the most economical to use. I have sometimes used buckwheat straw, which I bought of the farmers for \$2 or \$3 per ton. There were but few weeds in it, and it was the cheapest mulching material for me at that price.

I have watched closely the reports of experiments made in growing the mulch for the plants on the ground among them, and from some of them, it appears that the plants are worth a trial, for it certainly is the most economical one. One way to grow the mulch in the strawberry bed is to cultivate between the rows, some time before September, and in the space sow oats and Canada peas. These will make considerable growth before cold weather, so as to af-

ford a winter protection for the plants. Some have recommended growing cowpeas on a separate piece of ground for mulching the strawberries. The vines make such a large growth that a small plot affords a large quantity of mulching material.

For the raspberry, blackberry, grape, and currant plantations the plan now practiced by some of the leading growers is to sow crimson clover as a catch crop between the rows in August or September. If the clover winters well it makes quite a large growth in the early summer of the next year; then it can be mown and placed around the plants for a mulch to retain moisture. After the fruit is picked, the ground between the rows is plowed and cultivated again sown to crimson clover, or rye if it is found that the clover does not endure the winter. The growing of crimson clover in this way supplies the soil with valuable plant food, and is the cheapest way to maintain its fertility. In my locality last year, because of a drought in fruiting time, the raspberries that were not mulched to retain moisture were almost a failure. The subject of mulching the small fruits for a winter protection and for conserving the moisture in summer is of great importance to the grower, and should receive timely consideration.

There are some varieties of raspberries, blackberries and grapes that need winter protection, i.e., the cane or vines need to be laid down and covered. The usual way when covering raspberries and blackberries is to remove some of the earth on one side of the plants, then lay them carefully down, and fasten them by driving down iron or wooden hooks over the canes, and shoveling a few inches of soil over them. I cover grape vines in this way for two or three years after planting; then I do not give them any winter protection. When I have it, I prefer straw or coarse manure for covering the canes and vines, for it is more quickly put on and removed in the spring, and makes a mulch for the plants in summer.—W. H. Jenkins, in Country Gentleman.

A Talk with a College Bred Farmer.

It is not an uncommon thing in New England to find farmers who are graduates of colleges. These men are held to the soil by a strong love for rural life, and the thorough mental training they have received in no sense unfit them for the work of the farm. They accept the fact, not admitted by many young men, that no matter how much education they have they must work. The world is not going to give up its choice plums to any man without an equivalent in return. The day laborer and the learned professor must pay the same price for the same kind of meat and bread. In conversation with several of these college bred farmers they have told us that they thought their schooling had been an advantage to them for the work of the farm. They accept the fact, not admitted by many young men, that no matter how much education they have they must work. The world is not going to give up its choice plums to any man without an equivalent in return. 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POULTRY.

Covered Runs.

There is a considerable advantage in covering the runs with a cheap roof which will keep out most of the rain. If the ground is at all heavy and inclined to get muddy in stormy weather a roof will contribute much to the healthiness of the location.

Nothing is more conducive to sickness and poor egg production than a place where fowls are obliged to paddle around in the cold mud, pick their grain out of the filth, and where there is nothing dry for them to scratch.

Good Tonics.

A good and reliable tonic for fowls that need a little stimulation is the Douglass mixture: One-half ounce sulphuric acid, six ounces copperas, four ounces water. Add a tablespoonful to every six quarts of drinking water.

It is the proper thing to use when the fowls have a chill, slight cases of roup, or seem to be ailing without any special cause.

Here is another good tonic for cold weather troubles: Two ounces licorice, two ounces ginger, one ounce cayenne pepper, one-half ounce anise seed, two ounces pimento, one ounce sulphate of iron.

It should be given in powder form with the soft feed, using enough to flavor it perceptibly.

Advantages of Strong Land.

For a small poultry yard where the space is somewhat limited it is important to have soil which is somewhat sandy and gravelly. Such soil is much easier to keep dry and clean. Where there is plenty of space, so that the soil will not become foul, it does not matter if it contains considerable clay. Some of the most profitable poultry farms in the country are so clayey that the water stands in pools in many places. But there is no disease among the flocks because they are given nearly unlimited range.

Strong lands support a much better growth of grass and stand drougth better than poor soils, and hence are much more valuable for poultry pasture. For a poultry farm to be conducted on a wide range system, or colony system, it would be better to buy strong land even a little moist as long as it produced the cultivated grasses, rather than a sandy farm which no amount of cultivation could make anything but barren and drougth.

Poultry Notes.

A hen will not thrive any better than a cow on poor pasture.

Laying hens will do well until quite cold weather begins in movable coops on stubble land. But really sharp weather will stop them up short unless the coop is snug and warm.

For a small range the medium sized breeds of Plymouth Rocks and Wyandotts give better satisfaction than the more active breeds, which are likely to get restless in small coops and acquire bad habits.

No form of grit is more relished by fowls than pounded glass. They will not eat too much of it if given plenty of oyster shells also. The glass or crockery should be pounded in moderate sized pieces and the long splinters broken.

For doing their very best laying pens ought not to contain more than half a dozen pullets. The same individuals should be kept together all the time in order to avoid fighting and disturbance which follows the introduction of strangers. Any kind of discomfort and disquiet means loss of eggs.

In building a hen-house all the inside furniture should be made to be easily removed and taken apart. Roosts and nests and boxes that are nailed on catch a good deal of dirt around the fastenings, and become perfect breeding places for lice. But if they can be easily got at, and cleaned and kerosened, such trouble will be avoided.

It is mostly the late moulting fowls which are laying the eggs now, but these fowls will probably stop altogether at the first really cold snap and lay no more until spring. The only old hens which are likely to lay in winter are those which moult early and get over it quickly. The late moulters might as well be sold off when they stop laying.

The great egg producing country of the world is Belgium, which with about the area of the state of Maryland, produces 275,000,000 eggs per year. In the United States the great egg producing state is Ohio, with Iowa next. Missouri produces more chickens than any other state. The total value of the American poultry crop is much more than that of the wheat crop.

The laying of soft eggs, that is eggs covered with a membrane rather than a shell is easily ascribed to over-fatness, but some hens persist in the habit,

whether fat or lean even if well supplied with lime, and such fowls are doubtless effected with chronic disorder of the organs of reproduction. While these are all right for table poultry they are good for nothing else. If several hens in a flock lay soft eggs it is a sure sign of over feeding.

Hens can be crowded and get along somewhat, but there is no sense nor profit in it beyond a certain limit. Ten square feet to a fowl in a winter pen is the least allowance that pays. The roosting pen should have about three square feet of space to a fowl, and should be made as tight and warm as possible with double walls, bankings of earth or leaves, inside linings of paper, and an inner roof covering of straw packed tightly behind laths over the roosts. If hens are warm nights and dry day time they will not mind winter weather much.

Cold Storage Eggs.

In a recent issue of "A Few Hens," "Uncle Mike" Boyer says: "Don't store away eggs because prices are low. It is dishonest;" and the American Fancier expresses our own idea precisely when it replies: "We can't see where the dishonesty comes in. On the contrary, we consider it good business policy to put fresh eggs in cold storage and hold them for higher prices. Properly kept, they are as good as the average consumer of eggs expects."

Mr. Boyer rejoins: "These 'average consumers' must be city folks, for country folks know the appearance of fresh eggs too well to be imposed upon by stale ones."

"If these eggs were sold as storage eggs," he adds, "we would certainly have no grounds to condemn the practice; but," continues Mr. Boyer, "this work of storing eggs is done by hucksters, who go among the farmers and buy all the eggs they can get, and then keep them several months before reaching the consumer."

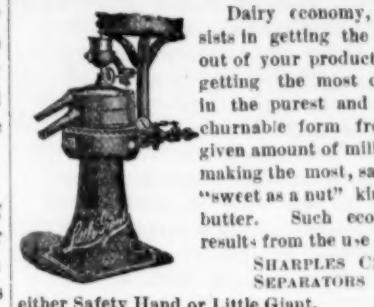
Now, this is not in accordance with the well-known accuracy of Mr. Boyer's poultry writings, which usually echo our own views, and we think he has failed to thoroughly investigate the subject, for if he was as far from home as he is from the facts, his friend would never see him again.

In the first place, cold storage eggs are not placed there by hucksters, as Mr. B. states, because hucksters have neither the means nor facilities for storing eggs. A proper cold storage plant is very expensive, and millions of dollars are invested in them throughout the country. The cold storage plants in Boston alone cost over a million and a half dollars, while Chicago, St. Louis, Buffalo and other large cities all have immense similar ones. The early part of July there were stored in Boston nearly 250,000 cases of eggs (30 dozen to the case, or 7,500,000 dozen), New York having about the same quantity.

Boston had rather more than usual at that time, as the cut rates in freight during the early spring had a tendency to bring eggs to this point which are generally stored in the west, and shipped here later on. As regards ordinary or worthless eggs being placed in storage, this is far from being the fact. The greater proportion of eggs are stored during April and the early part of May, and stock intended for this purpose is carefully selected by the shipper and sent to the storage points in car lots ranging three hundred and fifty to five hundred cases per car. A 400-car car, for instance, ordinarily has about forty cases, or ten per cent. of called and dirty eggs, the remainder being carefully selected and packed in good cases. Usually the cold storage stock does not commence to move until September or early part of October, but as the storage facilities and methods have improved from year to year, it has been found the past two seasons that while the bulk of so-called fresh eggs received from western points during July and August have averaged very poor in quality, the cold storage eggs have been much superior to them, having lost but little in flavor or freshness during the ten or twelve weeks of its being held.

There is no valid reason why eggs should not be placed in cold storage as well as poultry or butter, or any other farm product, and it certainly operates as a governor or regulator to the market, and perhaps especially so at times of heavy production, for otherwise if all stock was then obliged to be thrown on the market for consumers, a large portion of the product would have to be almost thrown away, and would hardly pay freight charges. The produce business, like all other lines, has greatly changed in the last few years, and former methods would not do now. For instance, there is stored in Boston today (August 8th), 21,159-

True Economy—



SHARPLES CREAM SEPARATORS
either Safety Hand or Little Giant.

P. M. SHARPLES,
West Chester Pa.

BRANCHES:
Eglin Ill.
Omaha, Neb.
Dubuque, Iowa.

943 pounds of butter. Had this amount been thrown on the market since first of June, we can easily imagine what the condition of trade in that article would have been. So with the 7,500,000 dozen eggs before referred to. Had not cold storage relieved the market, these eggs actually could not have been disposed of at any price, but a large portion of them would not have been worth their freight, and would have been thrown away. Thus does cold storage equalize the market, for on the other hand, were it not for cold storage, it would be utterly impossible to supply the wants of the egg market during October, November, December and January; and while cold storage gives the consumer an egg of good quality, much above that of an egg which has been held out of storage four or five weeks, the price is within the reach of all, and it really has but little effect upon the prices of strictly fresh stock, these holding up well until early in December, when a limited quantity of fresh eggs begin to arrive on the market from nearby points, which has the effect of lowering prices. During the month of November there is often a difference of twenty cents per dozen between the strictly fresh egg and cold storage stock; for while the latter at this time is perfectly satisfactory for all culinary purposes, still there are many consumers who insist on fresh stock for boiling eggs, etc., and are willing to pay the advance in price. We have a wide acquaintance and experience with egg dealers and shippers in all parts of the country, and have known of but very few instances where a storage egg was not sold as such. In fact, it has about placed the limed eggs out of the market, consumers preferring storage stock to them, or indeed even to any so-called fresh eggs which are kept out of storage during the fall months.

The cities, then, with their immense supply of cold storage eggs, are, as already intimated, simply store houses, or distributing points; and while the city dwellers use their proportion of these eggs, they are by no means the only consumers, a great proportion of the stock being sold to country dealers, who retail them to the very class of customers regarded by Mr. Boyer as being too wise to use them.

Storage eggs, to use Mr. Drennen's language, are as good as the average consumer of eggs expects, or at least as he expects at that season of the year when strictly fresh eggs are scarce and high, and when but for the storage eggs, he and nine-tenths of the community, or the great masses of the people, would have to go without them entirely. If anybody in our large New England cities expects that when paying twenty cents per dozen he is buying strictly fresh eggs forty-eight hours old, and at a season of the year when fresh eggs are almost unobtainable at any price, and readily demand more than twice that sum, he must have a soft spot in his head, or his credulity is indeed childlike. True, there is a class among us who buy only the cheapest stuff, and their appreciation of an article is based wholly upon its extremely low price.

The better class, or what might be called the "average" class, buy cold storage eggs knowing them to be such, or, at least knowing very well that they are not newly laid, and not expecting them to be newly laid any more than they expect the apples they buy in mid-winter to have been picked from the trees forty-eight hours previous. The fact is, few same persons expect to buy any eggs but cold storage ones at a reasonable price when fresh ones are scarce and high; and as the best grade of cold storage eggs nowadays are practically good enough, and as most persons know all about them and know what they are buying, and prefer them to none at all, we fail to see the "dishonesty," or how "the customer is imposed upon."

Now do we see how the poultry raisers referred to by Mr. Boyer as "endeavoring to establish a strictly fresh egg trade" have anything very serious to encounter by "bucking up against these sharks" who are selling a cold storage egg at a less price. Both have their goods, of different quality and at different prices, and in both cases customers possessed of common sense know what they are buying, and take their choice. We never knew, and never expect to know of strictly fresh eggs going high for good prices when they were scarce and when they become more plenty the price naturally falls in exact proportion to the quantity produced

or offered in the market, and will continue to be governed in the future as in the past, by the inevitable law of demand and supply.—W. H. Rudd, in *Poultry Monthly*.

Fall Pruning.

If one could watch his trees as a mother watches her infant it would be easy to subscribe to the no-pruning theory so earnestly advocated by some. For the branch coming out in the wrong place, and afterward requiring to be pruned away, could be removed at its very beginning with the finger and thumb. This, however, might still be called pruning; but it is only a resemblance—

"As the mist resembles the rain."

In the usual way in which trees are grown, pruning, at times, becomes necessary, and the work should be done carefully and understandingly. The owner of the orchard himself is generally the best hand. The professional pruner is often no better than the tree agent, and to be trusted just as little.

In pruning there are two things to be avoided: (1) Leaving stabs two or three inches long, to be an eyore for years; (2) making ragged cuts with horizontal surface or nearly so, which holds the moisture and induces decay. Every cut should be close to the tree or branch, from which the rejected portion is removed, and the surface of every wound made in pruning should be as near the perpendicular as possible, to favor the speedy passing away of the rains, etc.

When the cut is made close to the limb the healing process which begins at once in a healthy tree soon covers the wound with new growth unless it is a large one. When a stub of several inches is left the same effort is made to heal the wound, without success.

Many persons do not know that wounds made by pruning and otherwise in September never decay, though they may be quite large. The surface may not be covered at all, indeed, if very large—but the exposed wood becomes hard as a bone and there is not the slightest danger of decay. The explanation of this is no doubt the condition of the wood, perfectly ripened, though the usual lack of rainfall at that season may have something to do with it.—National Stockman.

"Cheap" Hands the Dearest.

The farm hand of today, that is the cheap man, is a shiftless fellow, who works on the farm because there is the only place a man of his habits and ability can get a job. He cares little for his employer's interests, does nothing he can avoid, his sole object in life seeming to be to do as little as he can to hold his job and draw his pay, and he seems to enjoy being on the perilous brink. Nothing gives him more satisfaction than cheating the "old man" out of an hour's work.

He would count it almost a disgrace to take the lead and do an honest day's work without the eye of his employer on him. He never sees anything to do until it is pointed out to him. He has the sagacity of the Indian when it comes to telling the noon hour and quitting time. It is a point of honor with him to break a pitchfork handle. Ax handles too must suffer. Tools are misused and lost. The farmer does not dare trust him to look after the stock.

The money paid for such help is worse than lost, and sooner or later the farmer must be brought to recognize that fact. He will be forced to limit his business to a scale corresponding to his own working ability, or in the end find himself worse off for his folly.

The cause of all this lies with the farmer himself. Through a mistaken idea of economy he will not materially recognize the value of the good man over the poor one. There are other more lucrative positions for honest, trusty men, and they cannot afford to work as a farm laborer. A poor hand gets the same wages a good man is paid so there is little inducement held out to a man to put forth an effort.

"But we cannot afford to pay high wages," farmers say. That may be. We do not debate the point. We do maintain, however, that if it pays to hire at all it pays to add a few dollars paid to the cheap hand and secure a good man. Cheap labor is not cheap in the long run. For an illustration: A few years ago two young men came to a farmer here to hire out. One set his price and the other underbid, and after half an hour's dickering, took service at \$3 less per month than the other young man, who stuck to his price, saying he felt he could earn that much. At the end of the first two weeks an account kept with the "cheap" hand would have stood something like this:

Two weeks' wages \$7.50
Pitchfork handle and ax handle 1.25
Broken whitewhite 3.00
Saw sharpened and hammer bought 1.50
Total \$14.00

Besides the financial part of the story the team had been spoiled for the spring and summer work by allowing their shoulders to get sore, the milch cows

had become almost unmanageable and the feed for cattle, horses and hogs wasted. Did it pay? Let facts speak for themselves.

The remedy is, don't hire cheap labor. If it is necessary to economize by hiring a cheap man, dispose of your stock, keeping only what you can see to yourself. If your farm is more than you can manage rent a part of it, seed it down or let it rest, but don't try to make it with a cheap man.

There are other causes of failure than the hired man, but this is one of the greatest leaks. Labor should be purchased with the same forethought as to worth as are the other requisites. Any man who is making his life a burden by worrying himself with a "cheap" man, will do well to take an idle hour and think as to whether it pays. Should he be unable to solve the problem let him silence his economical scruples for once and get a good hand for next season, just as an experiment. He will never regret the price of the venture.—National Stockman.

"As the mist resembles the rain."

In the usual way in which trees are grown, pruning, at times, becomes necessary, and the work should be done carefully and understandingly. The owner of the orchard himself is generally the best hand. The professional pruner is often no better than the tree agent, and to be trusted just as little.

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Make a tripod as follows: Take three poles twelve feet long, 2x6 scantling will do, bore a hole through each on the six inch face six inches from one end and bolt them together with an eight bolt, having a clevis clasping the middle scantling and included in the bolting. In this clevis fasten the hook of one block of an ordinary block and tackle if you have not a block and tackle fasten a pulley into the clevis in the tripod and have a roller fastened between two of the standards of the tripod near the ground and run the rope used for hoisting the carcass over these.

To kill the creature shoot with a 32-calibre rifle, placing the ball between the eyes two inches below a line even with the base of the horns. If a rifle is not at hand use a good shotgun at close range, not more than ten feet, closer would be better. If you have neither rifle nor shot gun use an ax, striking a sharp blow with the head on the spot indicated above. When the animal is felled, cut its throat lengthwise from a point nearly opposite where the jaws form a pivot to the brisket; then insert the knife full length and sever the jugular vein. Use a good knife six or seven inches long and have it steel sharpened.

As soon as the animal is dead skin out the head and remove it, then the forelegs to the knee, afterwards the hind legs to the gambrel joint. Turn the animal on its back and notice the line formed in the inside of the hind legs by the hair coming together or feathering out, follow this line with the knife in skinning. Do not run too near the tail; in a cow your line should come about six inches behind theudder. Skin down the sides, leaving the forelegs with the hide on. Cleave the pelvic bone and the brisket. Take the evener of a set of double-trees and insert one clevis in each gambrel cord; if the clevis is not long enough use an S hook. Hook the tackle to the middle clevis of the evener and raise the carcass so that the upper end is about as high as a man's head—then remove the entrails, using care to do neat job. If any washing is needed do not wash the inside of the carcass—wipe it out with a damp cloth that has been wrung out of clear, cold water; an open fabric like gunny sacking is the best. After the entrails are removed skin down the back as far as convenient and saw down the backbone, then raise the carcass higher, skin down the back and saw down the backbone more, continue in this way till the two halves hang apart; then skin out the forelegs and your beef is hung for cooling. As soon as this is done salt your hide and do it up neatly leaving the trimming for the hide buyer to do unless you are an expert in putting hides in shape for market. When the beef is thoroughly cold, take down and cut up for fresh meat or salt, as suits.—National Stockman.

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BOSTON, NOVEMBER 19, 1898.

Persons desiring a change in the address of their paper must state where the paper has been sent as well as the new direction.

A good farm library will be a comfort these coming long winter evenings. Add a few books every year.

EVEN an incomplete and hastily made up farm account book will do something to stir the brain and save the purse when studied at the close of the year.

THE value of tropical fruits grown in the United States is nearly \$20,000,000 according to the last census. Yet some people say that the annexation of tropical regions will not injure our agriculture.

GILD drudgery with enthusiasm. A busy head and a willing heart make routine work pleasant. Learn the why of what is done, and study up contrivances to do it faster and easier; this is one of the ways to get whatever blessing there is in drudgery.

A YOUNG man expecting to make a success of farming should lay plans long years ahead. Old farmers often explain how if they had begun to plant trees or bring up the fertility of their farm with system and persistence in early years, old age would have found them in vastly better circumstances. A word to a wise young man is not always sufficient, but it ought to be.

THE Grange is making a hard push to extend its rank in several states. The order has done much to help make life better worth living in many a town, and its representatives should receive all possible encouragement in their endeavors to start new branches. Almost any town can well support a grange if only the leaders and persons of most influence will lend a hand at the start.

LIVING in a city is pretty well if one has a fine mansion with money enough to carry it on, but even then it is an extremely crowded life for one who has natural tastes and instincts. A city man who bought an estate in the country remarked, "I had rather have a \$4,000 house on \$40,000 worth of land than a \$40,000 house on \$4,000 of land." Not even a rich man can buy enough land in a large city to give him any enjoyment.

SOME kinds of American farm products are receiving quite a boom from the demand in Cuba. A large number of oxen and bullocks are being shipped, not only for meat supply but to furnish power for working the sugar plantations and machinery. Flour is also in considerable demand, and poultry and egg products are selling at high prices, the native stock having nearly all disappeared during the war. No doubt there are many good chances in different lines of agriculture in Cuba, and quite a rush of emigration may be expected as soon as the situation quietens down.

FARMER SLACK has been trying to sell out for several years, having put the place in the hands of real-estate agents, but it seems to be a hard place to sell. One man who came out to see the farm said he was afraid of malaria and mosquitoes from the big pool of drainage near the house. Another man thought it would cost a small fortune to put the buildings in decent shape, to say nothing of bringing the worn-out fields of mowing up to the standard. Still another objected because there were no good fruit trees on the place. For all that, the farm is naturally good, and if all the wastes were stopped, and some regard paid to appearances around the house and barn, the place might bring something near what it is worth.

THE RETURNS just completed for the census of 1890 shows a small per cent of increase in the value of the farm lands in the state. Most of the value gained, however, is on the business properties of the towns and cities. No doubt in some of the smaller towns the value of farms has slightly increased during the decade. Tendency of development is to increase the importance of the towns which are centers of steam and electric railroads. Easy communication makes the small towns in the vicinity tributary to the larger center, very much after the manner of suburban districts around the big cities. Massachusetts is evidently to be more and more a state of cities, as it is already to a greater degree than the other states. But as suburban farmers are beginning to fully realize, the growth of large towns helps the small towns, and the farmers who live in them in many ways. Dealers in farm real-estate assert that desirable farms within convenient distance of Boston are more difficult to obtain every year, and are held at gradually advancing prices.

How's This!

We offer One Hundred Dollars reward for any case of Cataract that cannot be cured by Hall's Cataract Cure. F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and morally able to carry out any obligations made by this firm.

W. & T. CO., Wholesale Druggists, Toledo, O.

WALDING, KINNAN & MARVIN, Wholesale Druggists, Toledo, O.

Hall's Cataract Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price 75c. per bottle. Sold by all Druggists.

CURRENT TOPICS.

It was reported that the Spanish warship, the Maria Theresa, which was raised under the direction of Lieutenant Hobson and was on her way north, had gone to the bottom, after being abandoned during a severe storm. Later reports say that she was found stranded on Cat Island, one of the Bahamas, thirty miles from the spot where she was abandoned. She is said to be too badly damaged to make it worth while to rush into foolish experiments.

At the lord mayor's banquet, in London, recently, Lord Salisbury delivered a speech which has created a profound sensation in Europe less by what he said than by what he implied. He did not make the announcement of a formal protectorate over Egypt that had been expected, but declared that the battle of Omdurman had worked a great advantage for England in Africa. He declared that the closing of the Fashoda incident had done much towards clearing the situation with regard to France, but intimated that it did not wholly clear it. Of the United States, he remarked in substance that its accession to Asiatic interests and relations, with consequent probable mixture in European diplomacy did not in his judgment make for peace. At the same time he expressed warm sympathy for the United States, and expressed the belief that recent events would prevent it from ever becoming hostile to the interests of Great Britain.

The court of cassation in Paris has decided that Dreyfus may be informed of the fact that his case is again to be brought up and has directed him to prepare his defense. Letters previously received from him have shown him to be broken down and hopeless, even the one occupation of writing letters and statements having lost all attraction for him, and he was reported as having but little longer to live. This latest news, however, will give him new courage and the world may yet see Dreyfus free and cleared from the charge brought against him; an end for which his faithful wife and friends have long worked.

so that, by the time he turns the matter over to congress, he will be able to recommend the legislation most desired, and to draw upon actually existing conditions for illustrations with which to enforce his arguments. In other words, if congress finds a satisfactory system of government already in operation in the newly acquired territory, it will be less likely to rush into foolish experiments.

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Washington News.

Interest continues in the proposition of the new Forester of the Agricultural Department to aid private timber holders in the management of their forests, to the end that forest perpetuation shall ensue, rather than the total destruction of forest lands, as has been the case in the northwest to the extent of hundreds of millions of acres. Mr. Pinchot has now applications from individuals desiring his aid covering over a million acres of timber land. Mr. Pinchot states that it is not yet possible to practice complete and advanced forestry, as understood in Europe, which contemplates the planting of forest trees and the removing of useless timber; all that can be accomplished at present is a modification of the methods of the lumberman to the extent of omitting to cut all trees so that enough of a species shall be left standing for seed purposes. A description of forest preservation in Bohemia, just received at the State Department from consul Mahin, bears on this subject and shows the possibilities of scientific forestry. Bohemia, the recent visit of the emperor of Germany to Spain giving color to this report. The French are especially interested in the terms of the peace treaty as most of the Spanish bonds are held by them and unless the Americans are liberal, the bonds will be worth but little. Spain is reported as standing firm in her refusal to relinquish the sovereignty of the Philippines, but it is believed that she must ultimately agree to the terms of the United States, and the longer she delays in her acquiescence, the less favorable terms will she obtain. A report was set afloat that a syndicate was proposing to purchase the Philippines, paying therefor an immense sum. An investigation proves that this syndicate is made up of irresponsible persons and it is believed that the announcement was made for the purpose of giving Spain an opportunity to obtain from the United States a much larger amount than would otherwise be the case. The American peace commissioners have been instructed, it is said, to bring the negotiations to a close in a short time and to give the Spanish to understand that a decision must be reached quickly, without unnecessarily prolonging the debate.

When the terms of the peace treaty are at last settled, it is said that no extra session of congress will be called in March, 1899, as has been thought might be possible. At the coming short session the President expects that all the legislation will be gotten out of the way which is immediately necessary, including the appropriation for carrying the Government through the next fiscal year, and the only thing of importance which now seems likely to be thrown over is the treaty of peace with Spain, which will have to be ratified by the senate before becoming operative. In case that is ready by March next, an extra session of the senate alone may be called to give it the finishing touches, but the presence of the house, as far as can be foreseen today, will not be required.

THE reasons which impel the President to this view may be summed up in the single statement that he does not care to have congress on his hands at the juncture which will then have been reached. The only thing in connection with our new colonial dependencies which would call for general legislation would be the establishment of systems of civil government there, and the President feels that this is a matter in which there is danger from too great haste. He would rather feel his way first by keeping the military authority uppermost, but under it building up a modified civil system, little by little.

CORN IN GERMANY.

The American commercial agent at Berlin, Germany, Mr. Thomas E. Moore, thinks that there is a field there of great possibilities in the line of corn introduction as a human food. At present he states it is practically unknown for this purpose, being fed to cattle, but he believes it would take comparatively little effort to insure its use among the people to as great an extent as it is used in the United States for bread. Corn is quite largely imported into Germany for cattle feeding, and practically the only source of corn supply for Germany is the United States. Bremen and Hamburg are the great corn-importing centers of the Empire, and in 1897, the arrivals of corn at the latter city were 618,861 tons, valued at \$9,996,000; and at Bremen 242,954 tons, valued at \$3,808,000. The increase over the figures for 1896 was almost 50 per cent, due, however, to some extent to the damaged German oat crop.

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CAN WE INVADE AUSTRIA.

The State Department has received an interesting communication from Consul Mahin, at Reichenberg, Austria. He says: "If the price of American butter in Europe is no higher than European butter, the former should gradually win a large sale as its superiority becomes known. The first day after being made European butter may seem equal to the American product, but generally by the second or third day it will have an old, strong taste and smell. The difficulty may be due to the practice of keeping cows in barns all the year, instead of turning them loose in pastures as is done in the United States. Table butter sells here at about thirty cents a pound, cooking butter—which usually contains a small mixture of lard to make it keep better—sells at a few cents less. Prices are about the same the year around. The Austrian duty on butter is less than two cents per pound, and the freight per pound from America would probably be no more than the duty. If this be true the good butter, which sells at an average price of twenty cents a pound, or less in the agricultural districts of America could undersell Austrian butter here."

AN EMINENT TRUCK FARMER.

THE MASSACHUSETTS PLOUGHMAN regrets exceedingly to learn that Capt. O. A. Browne, who for many years has been an honored and exceedingly useful member of the Virginia State Board of Agriculture, died last month at the Johns Hopkins Hospital, Baltimore, where he had gone for surgical treatment. His original, practical method of conducting one of the largest truck farms in the United States, attracted the attention of truckers from Maine to Florida. His advice, founded on a most successful experience, has benefited hundreds of truckers, many of whom have acquired comfortable fortunes, by duplicating Captain Browne's methods of conducting the celebrated Hollywood Truck Farm.

California seems to be working up a profitable butter trade with the Japs. Consul-General Gowey, at Yokohama, reports to the Bureau of Foreign Commerce that the imports of butter into the empire for 1897 amounted to 182,484 pounds, worth \$37,500. Of this the United States furnished 73,000 pounds, most of it coming from California. The average price is about thirty-five cents per pound. The Department of Agriculture now has an agent in Japan, getting some practical information concerning this trade. Between March and October it is very difficult to get sweet butter there; it becomes more or less rancid unless specially prepared for export.

CHEMISTS IN CONVENTION.

The fifteenth annual convention of the Association of Official Agricultural Chemists was held in Washington last week (commencing Nov. 11). The results were rather technical for ordinary non-chemical mortals to understand thoroughly, but they dealt largely with experiments which have been made during the year with various kinds of fertilizers and fertilizer constituents; also with food adulteration. The members of the association are men of high standing; Dr. H. W. Wiley is its secretary, and he reports that the association is doing excellent work, when completed, can in each case be reduced to practical benefit to the farmer and fertilizer user, as well as the chemist.

WINTER MEETINGS.

Massachusetts State Board.

THE program of the public winter meeting of the Massachusetts State Board of Agriculture, to be held in Amherst, Dec. 7, 8 and 9, is particularly interesting, especially to those living in the Connecticut Valley, many of the subjects being chosen with reference to their needs and desires. The program, which is given in full below, should attract a large audience.

To introduce the lecturers it may be said that—

Dr. Jenkins has been connected with the Connecticut Experiment Station since 1876, and since 1883 has been Vice-Director. His experiments on many problems of vital interest to agriculturists have been of the greatest value to farmers. He has made the tobacco question a leading one for several years past. He is a fine speaker.

Dr. Jordan graduated at the Maine Agricultural College in 1875 and has since been continuously occupied in study, teaching and experimenting in agricultural colleges and experiment stations. He is at present Director of the New York State Experiment Station.

Dr. G. Stanley Hall is well-known as one of the foremost educators in this country and one of the best of American lecturers. His subject is one in which he is greatly interested. This lecture is arranged to interest the people of the village of Amherst, the faculty and students of the two colleges, and teachers in public schools, as well as agriculturists.

J. H. Hale needs no introduction. His unprecedented success in the business of raising and marketing peaches and other fruits is well known. He has also observed the methods of successful agriculturists in nearly every state in the union and will give an address worth hearing.

S. D. Willard is a life-long fruit grower and nurseryman. He is one of the most interesting and instructive institute speakers of New York. He will talk from experience.

J. L. Hills graduated from the Massachusetts Agricultural College in 1841. Since then he has been continually engaged in experiment station work in Massachusetts, New Jersey and Vermont and has made a special study of the dairy question. He is good authority and an interesting lecturer.

Prof. Phelps is also a graduate of our agricultural college and has made agricultural investigations and the dissemination of information his life work. His work at the Connecticut Experiment Station has been most highly appreciated by the farmers. He has made a special study of the feeding material that New England farmers can economically produce and the New England dairymen profitably feed. He speaks from his own experience and experience.

ABOUT ALASKA.

It is probable that but few people have any idea of the agricultural possibilities of Alaska. While most everybody knows that the coast country has a climate greatly modified by the influence of the warm Japan current which sweeps past, affecting it very much as does the Gulf current Ireland and England, it will doubtless be a surprise to many to know that the winters are less rigorous than those of Virginia, while the summers are much cooler. Last spring the Agricultural Department sent out Prof. C. C. Georgeson to make some experiments with the view of determining the best time for sowing wheat, oats and barley. The results are not yet available, but it is evident that the best time for sowing wheat is in the fall, and for barley in the spring. The results of the experiments will be published in the Agricultural College Chapel on Wednesday evening.

The Amherst House will provide accommodations for all attending the meeting at the uniform rate of \$2 per day.

SOCIETIES.

EXHIBITIONS.

AGRICULTURE.

ARTS.

SCIENCE.

INDUSTRY.

MANUFACTURES.

COMMERCE.

TECHNOLOGY.

INDUSTRY.

MANUFACTURES.

MARKETS.

BOSTON LIVE STOCK MARKET.

Cattle less active; low grades easier—Sheep about steady.—Fat hogs 1-8c 1 war.—Less activity in Veal Calves.—Steady prices for Milk cows—Horse market unchanged.

Reported for Mass. Ploughman.

Week ending Nov. 16, 1898.

Amount of Stock at Market.

Cattle, 3,931 H. & D. Hogs, Veals 1,456. Sheep, Pigs, Shotes, Hogs, Veals 3,628 13,930 171 31,082 1,194

One year ago, 3,628 13,930 171 31,082 1,194

Horses..... 365

CATTLE AND SHEEP FROM SEVERAL STATES

Cattle, Sheep..... Cattle, Sheep Maine..... 325 710 New York N. Hampshire..... 520 950 Rhode Island 520 Vermont..... 1,193 1039 Western..... 1,828 1,000 Massachusetts 314 2 Canada..... 320 6,620 Total..... 3,230 9,520

CATTLE AND SHEEP BY RAILROADS, ETC.

Cattle, Sheep..... Cattle, Sheep Fitchburg..... 804 1,102 Eastern..... 372 6,730 Lowell..... 514 1,688 B. & M. Foot & boats, etc. 1,460 Total..... 3,233 9,520

Values on Northern Cattle, etc.

Beef.—Per hundred pounds on total weight of hide, tallow and meat, extra, \$6.00; 50¢; first quality, \$5.00; 50¢; second, \$4.00; 50¢; third, \$3.00; 50¢; fourth, \$2.00; 50¢; a few choice, \$1.00; pair, \$6.75; 25¢; some of the poorest, bulls, etc., \$3.00; 50¢.

Working Oxen.—1-10c; hairy steers, —, much according to their value for beef.

Veal Calves.—Fair quality, \$20¢; 25¢; extra, \$20¢; fancy milch cows, \$20¢; 25¢; tallow and dry, \$12.25¢.

Stores.—This young cattle for farmers: yearlings, \$12.50; two-year-olds, \$14.50; three-year-olds, \$12.50; 40¢.

Sheep.—Per pound, live weight, 25¢; extra, \$2.50; sheep and lambs per head, in lots \$2.00; 50¢; 40¢; 30¢; 25¢; 20¢; 15¢.

Farm Pigs.—Per 100 lbs. live weight, shotes, wholesale, etc., retail, \$1.00; \$0.50; 50¢; tallow and dry, \$1.25¢.

Pigs.—This young cattle for farmers: yearlings, \$12.50; two-year-olds, \$14.50; three-year-olds, \$12.50; 40¢.

Arrivals at the Different Yards.

CATTLE, SHEEP, HORSES, HORSES 200 Waterbury, 1,318 8,810 12,239 693 750 Brighton, 1,912 710 15,895 659 750

General Live Stock Notes.

Market will close this week by live stock of all descriptions, and on almost everything the market is favorable to the buying interest. Excepting the fat hogs, which are steady, and the steers, which are of good quality selling at \$5.40¢. Market for fat hogs is good, while fine western stock, lower L. W., with heavy receiving, comes in at \$4.00; 50¢. D. W. Calf market a shade easier, anything over \$5.40¢ is the exception to some sales at \$5.40¢. Trade is much more active than in the fall, and good for the season of the year, if we except ordinary grade cows. Horses of good quality command good prices and are wanted at the present time. Sales are from \$6.00; 50¢, second hand, \$1.25¢; \$1.50.

Cattle, Sheep..... Cattle, Sheep

Maine..... 22 100 At Watertown

At Brighton..... 14 At Brighton

Neal Bros. 14 A. C. Foss 33

At Watertown..... 21 Cattle, Sheep

Chapman & Co. 21 Cattle, Sheep

H. Crowell 30 Cattle, Sheep

Harris & Fellows 42 26 Cattle, Sheep

F. A. Berry, etc. 32 Cattle, Sheep

New Hampshire, etc. 28 Cattle, Sheep

At Watertown..... 100 Morris Beef 587

THE HOUSEHOLD.

HIS SIXTH BIRTHDAY.

He has given up his cradle and his little worsted ball; He has hidden all his dolls behind the door; He must have a rocking-horse And a hardwood top, of course, For he isn't mamma's baby any more. He has cut off all his curls, they are only fit for girls; And has left them in a heap upon the floor; For he's six years old today, And he's glad to hear them say That he isn't mamma's baby any more. He has pockets in his trousers, like his older brother Jim, Though he thinks he should have had them long before. Has new shoes laced to the top, 'Tis a puzzle where they stop; And he isn't mamma's baby any more. He has heard his parents sigh, and has greatly wondered why They are sorry when he has such bliss in store. For he's now their darling boy, And will be their pride and joy, Though he cannot be their baby any more. —Georgia E. Billings.

THE RAINY-DAY POSTMAN.

"It's a splendid rainy-day plan!" shouted Maurice. The children were having a conference about what they should do that afternoon.

Mildred had proposed the plan, and she smiled modestly. "I know papa would like it," she said. "He's dreadfully lonesome while mamma is away. We are too, but then we go to bed early, and poor papa has to sit up all alone."

"I do hope grandma will soon be well, and then mamma can come home right away," exclaimed Edith. She was six years old, but still "the baby," and she missed mamma dreadfully.

Nurse let them all have pens or pens and writing paper, and they passed a busy afternoon getting ready to surprise poor lonely papa, when he should come home, wet and tired.

At last his key was heard in the latch and the children flew to meet him. Maurice took his dripping umbrella, Mildred had his slippers well warmed, and Edie pushed his favorite chair up to the open fire.

"Ah, this is nice," said papa, as they waited on him. "It is a good, good home to come to, my dears."

Soon the supper bell rang, and they all went to the dining-room.

"Why, what's this?" cried papa, as he pulled his chair out. On its seat lay an envelope addressed to him. It was marked, in the lower left-hand corner: "By the rainy-day postman."

They all sat down at the table, the children red and smiling.

"This must be a new postman, my dears," remarked papa. "Does he look very different from our other postman? He must be a kind fellow to be willing to be the one who tramps out on the rainy days delivering letters."

At this Maurice almost choked over his glass of water.

"He is," said Mildred. "I've seen him; he's quite a little fellow for a postman." She looked at Maurice smiling.

As papa lifted his plate he almost dropped it, for there lay another letter marked, "By the rainy-day postman."

"Well, children," he said, looking around, "this rainy-day postman is more than kind; he is really generous. It is very pleasant to get letters on a rainy night, and I thank him."

"It isn't him, it's her, this time," burst in Maurice. But papa didn't take any notice. He went on opening his letters. The first one read like this:

My dear Papa:—It's awful stormy and I thought you'd like to get a letter from me to-night, when you come home tired and wet. I spilled some ink on the library table doing this, but most of it went on the blotter. I hope you will not care. Very truly yours,

MAURICE.

P. S.—Mildred thought of this plan.

The other note read as follows:

My darling Papa:—We thought it is so lonely without mamma that you would enjoy hearing from us by letter. We have tried to be good to-day. Yesterday we didn't, very hard, but we are sorry.

Your loving little daughter,

MILDRED.

In a moment some one passed the bread to papa. As he lifted the top slice off, a square white something lay underneath—a tiny envelope addressed like the others.

"This curious rainy-day postman must certainly be rewarded," said papa, as he lifted the envelope. In it was a little sheet of paper with these words:

Dear, dear Papa:—I don't want you to be lonely, so I send you my love.

Your little girl, EDIE.

"Now, children," said papa, "after supper you must all be on the lookout, and if you see anything of that rainy-day postman, just invite him in to have some nuts and candy with us. He's just the dearest fellow I ever heard of, to be thinking all the afternoon about a lonely papa who hasn't any dear, good mamma to sit with this evening. I expected to feel more lonely than usual, too, for I didn't get my daily letter from her to-day."

How the children chattered then, telling about their plan, and their delight in papa's surprise! It was a very pleasant supper.

Just as they were going through the hall to the library, the bell rang loudly.

Papa stepped to open it, and there, with streaming waterproof, but the happiest face in the world, stood mamma.

"This is the letter I missed to-day," exclaimed papa, as he took her in his arms.

"Yes, I thought I'd bring myself instead of writing. It's very pleasant to surprise one's family and see how they are behaving when they think one is away," laughed mamma, stopping at every other word to hug the children. "And grandma is so much better, I couldn't stay away any longer."

"Well, ma'am, you are just in time for a little party," said papa, as he took off her wraps and led her into the dining room. Mildred, Edith and Maurice

following. "We plan this evening to entertain the rainy-day postman. You are not acquainted with him yet, but I'll introduce you, and you will surely like him when I tell you how good he is to lonely people on rainy evenings!"

It was a gala night to the family.

Papa had a box of candy and his pockets full of nuts, and mamma had little gifts for them all. The children sat up an hour later than usual, as a special treat, and their eyes shone and their hearts swelled to hear what papa and mamma had to say of the kindness and cleverness of the rainy-day postman.

Outlook.

How Uncle Dave Made an Encyclopedia.

"I do wish," said Rob to Uncle Dave, "that we had an encyclopedia in the house! I so often want information on different subjects, and it is not always convenient to go to the Public Library."

"Well, why don't you make one?" said Uncle Dave.

"Make one!" cried Rob; "you are joking, surely."

"Not at all," said his uncle, rising, and going toward his desk. "Have you never seen mine?"

"No," said Rob, with eyes full of wonder, and following him across the room.

Uncle Dave opened a drawer, and, taking out a good-sized book, laid it on the desk and invited Rob to examine it.

He opened it to the front, and found a neat index, each letter of the alphabet having a full page. Some of these were well filled with numerous subjects beginning with the same letter, while others had only a few. Under the letter A he found the words "Ants," "Alphabet," "Alligators," "Apples," etc.; under B, "Beetles," "Buoys," "Banjo," "Bears," etc. He turned to the page devoted to ants, and found scraps pasted in on the following subjects: "The Strength of the Ant," "An Ant Fifteen Years Old," "Work of White Ants," "Did the Ant Talk?"

Intensely interested, he turned to the S, and found the following subjects treated: "Ships," "Stags," "Swallow," "Seals," "Spinning-wheels," "Spiders," "Sponges," etc. He turned to the page which referred to snails, and became interested in knowing that snails possess quite an affection for each other, and that large farms in Switzerland are devoted to the raising of these small beings. He laughed outright when he read that, if a snail lost his head, and was put in a cool place, a new one would soon be grown.

"Why, Uncle Dave, I think this is just splendid! Do you think I could ever make one like it?"

"There is no reason why you should not, my boy. All you need do is to scan carefully every paper that passes through your hands. Much valuable information on every subject is too often consigned to the waste basket, or used to kindle the kitchen fire." —Sunday School Times.

Velvet toques are shown in so many different styles that the word toque conveys hardly the meaning that it used to have, says Harper's Bazar. Among the many that are exhibited there are some that are extremely attractive, and all are made with a view to being becoming. The colored velvets are very largely used for this purpose, and the velvet is shirred and puffed so as to look as soft as possible. Bright green is very pretty, and looks especially well combined with black. A dainty green velvet toque is quite small, fits close to the head, and is composed of five or six rows of shirring. The body lining, fitted with double darts and other usual seams, closing in the back of the hat, is the foundation over which the round yoke facing in back and plastron front that simulate the guimpe, and the sleeves being of finely tucked sheer white organdy. Gray, black and yellow silk embroidered passementerie is used to decorate this guimpe and the waist and the waist is encircled by a French gilt jewelled belt.

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OUR HOMES.

AUTUMN MINSTRELSY.

Now doth the Ancient Minstrel of the year
Attune his sharp to dolorful undertones;
Low wail-wailings and deep pine-tree
moans.

And aspen sighs are borne upon the ear;
Loud hemlock-chants funeral and drear;
Succotash to sad rush-sobblings; grievous
groans.

Mingle with murmurs till the spirit owns
The dark dominion of a power austere.

Why must thou, O thou wind-muslin wild,
Winnow our heart-fields of the seeds of joy?
Nay, set thee to some cheerier employ!
Touch one reluctant mirth-string into tune,

That a smile may be beguiled
To dream the Autumn had turned back to
June?

—Clinton Scollard, in the October Woman's
Home Companion.

A GRUESOME REMEDY.

Young Mr. and Mrs. Sweetser have been married but seven months; the first six months of their wedded life were spent in a boarding house, but one month ago they set up housekeeping in a cozy nest as one could find in a month's tramp through Boston's suburbs.

When Mr. Sweetser mentioned hiring a girl, his wife shook her little brown head with a decisiveness of manner that really caused Mr. Sweetser to wonder.

"No, Ned," she said, "we will not need a girl."

The first few days everything seemed to glide along in a smooth fashion, and Mr. Sweetser came from the city each night to a bright, homelike flat, with a dainty supper spread on the dining-room table and a smiling wife in a white dress.

One evening last week, however, he noticed that his wife looked rather weary, and there was a slight irability in her manner; he did not remark upon the fact, but the next evening he found the supper only half prepared, and little Mrs. Sweetser in her gingham gown of the morning.

"What's the matter, Millie?" he asked tenderly. "Has the housework been very hard and tiresome, dear?"

"No, Ned, it isn't the work," she replied, "but some way I have so many interruptions. Twice this afternoon, when I started to dress, the bell rang, and I had to put on a wrapper and rush to the door. I attempted to take a nap, and was awakened three times by that same bell."

"Callers?" asked her husband. "You must be getting very popular, dear."

"No, there were no callers. They were peddlers, canvassers, book agents; the house has been overrun with them the last three days."

"Don't go to the door. Let them ring the bell and stay till they get tired; then they can go away. There's no sense in your wearing yourself out for that sort."

Mrs. Sweetser shook her head.

"No, Ned; it isn't right, and I'm sorry for them. Besides, we will begin to have callers soon, and as I want to get acquainted I can't afford to miss everybody."

"I know people in the suburbs are troubled that way, but I guess it isn't quite as bad as you think, dear."

Mrs. Sweetser opened her lips as though to speak, then closed them again and only sighed.

Three days later Mr. Sweetser had a severe headache, and came home from his business at noon, declaring his intention of spending the afternoon in their cool, pleasant parlor, where he could be nursed and petted by his wife.

Mrs. Sweetser closed the blinds and tiptoed out of the room, so Mr. Sweetser knew that he was expected to take a nap.

He had just fallen into a dose, when there was a faint tinkle at the front door bell. He heard his wife go through the hall, and as she opened the outside door the parlor door unlatched; he heard a shrill, childlike voice inquire:

"Would you like to buy a pound of tea?"

"No, I think not," replied Mrs. Sweetser.

"I'm trying to get a tea set for my sister," continued the infantile voice. "She's been married about six months and—"

"I'll get one pound of oolong," said Mrs. Sweetser, sympathetically.

The transaction completed, she came into the parlor softly.

"Did that wake you, dear?" she asked. "It's too bad."

"What made you buy?" asked Mr. Sweetser, petulantly. "You're too easy."

"I didn't mean to," replied his wife, "but when she said that her sister had been married about six months it interested me, and it must be hard not to have pretty dishes when one is newly married."

"Well, I'm going to sleep again, and I hope nobody'll come and disturb me this time."

Mrs. Sweetser rearranged his pillows, and he dropped into another dose. It seemed to him that he had scarcely lost consciousness when there was a jolt at the bell that set every nerve in his body tingling, and brought him to an upright posture with a suddenness that had made his heart leap. His wife was seated by the window, reading.

"Call me, Millie," he asked. "I ought to be out of this room."

"It's all right, dear. Perhaps it isn't callers; if it is, I'll apologize for you."

She closed the parlor door before she opened the outside one, but the high-pitched tones of determined female voice reached his ears with rasping distinctiveness.

"Good afternoon, lady. This is a beautiful day. I want to take just a moment of your time to show you an ointment I am selling. You have surely heard of Oogood's ointment. I have been through this street twice every year for the last thirteen years. After you have once tried it you could never live without having it in the house."

Mrs. Sweetser buried his head deep in the pillows, and pulled the ruff of one over his ears; in this way he drowned out the remainder of the harangue, which lasted nearly half an hour.

After this his head was throbbing so painfully that he could not sleep, and

his wife had just seated herself beside him preparatory to bathing his hot forehead, when there were steps on the walk outside.

"Don't answer the bell," groaned Mr. Sweetser.

"Very well, dear," replied his wife.

Presently there was another ring.

"I can't stand that jangling," said Mr. Sweetser, helplessly, and Mrs. Sweetser hurried to the door.

An amiable looking boy of about seventeen years gazed at her smilingly through his spectacles; he looked provokingly bland and good natured, and Mrs. Sweetser's usually gentle voice had a tone of smothered wrath as she said:

"Why did you ring so many times? What right have you to disturb people in that fashion?"

"If you'd come when I first rung I wouldn't have bothered you."

"How did you know there was anybody at home?"

"Cause there was a byscuse under the front steps. Folks don't go far away nowadays and leave their byscuses that way."

"Well, what do you want?"

"I've got perfumes and extracts to sell. I'm trying to earn enough to take me to college. These are purer and more exact than any on the market. I used the time while I was waitin' for you to come to the door to spread my samples here on the piazza. I have every perfume you could possibly desire, and if you buy over two ounces I give this cut-glass atomizer. My extracts are unequalled for flavor and strength."

"I don't care for anything," broke in Mrs. Sweetser decidedly. And the next moment the mild blue eyes of the young perfume salesman were gazing at the oak panels of the front door instead of the oak stamens.

Mrs. Sweetser glanced at the card and read:

to slip it on the bell handle; then she hurried in and closed the door.

"I'll be ready to go out and hunt fates tonight," she thought; "but I'll have peace and quiet for one afternoon before leaving."

She slipped on a loose wrapper and started picking up her bric-a-brac and packing it in boxes.

Silence reigned supreme.

"This quiet seems delicious," she thought. "It's like a benediction following a fiery, sensational discourse."

The thought had hardly passed from her mind when there was a subdued ring at the door bell.

She went to the door, but as she was about to turn the handle a terrible thought occurred to her. Perhaps it was the minister called to offer consolation. But she resolutely opened the door and found herself confronting a man she had never seen before; he was a tall, dark, cadaverous individual, with attenuated features and wildly protruding but melancholy eyes. His black suit hung loosely about his lank figure, and everything considered he presented about as cheerful an appearance as a morgue.

"Good afternoon," he said in sepulchral tones. "This, madam," pointing to the crepe, "bears its own message to the passerby. I don't wish to intrude now, in the freshness of your grief, but I want to leave my card and later, perhaps."

"I can't listen to you now," said Mrs. Sweetser in a choking voice.

"I understand," replied the funeral voice, "and I respect your grief."

He placed a card in her hand and bowing professedly walked slowly down the steps.

Mrs. Sweetser glanced at the card and read:

L. B. GRAVES.
Monuments and Headstones.

Beneath the name the card bore a picture of a broken column, surmounted by a smiling angel.

Mr. and Mrs. Sweetser are hunting for another flat.—Cincinnati Commercial.

NEARING THE SNOW LINE.

Snow toiling upward from the misty vale,
Leave the bright enameled zones below;

No more for me their beauteous bloom shall

Their lingering sweetness load the morning
gale;

Few are the slender flowerets, scentsless, pale,

For them on their ice-clad stems all trembling
bliss.

Along the margin of unmelting snow;
With unsadened voice thy verge I hail;

White realm of peace above the flowerling-line;

Welcome thy frozen domes, thy rocky spires
O'er which the midwinter moon-girt planets

Shine;

That shone in the sky;

That moldered long ago.

But windy nights a qualin' old tune
Takes stealing down the stair;

For then she wakes the keys again;

A ghostly, pale, pale hair,

To meekly go dancing in and out

With meekly she sang;

When fashion trod the minuet
And Washington was young.

Around her on the garret floor
Her shining satins trail;

A haunting sorrow dims her eyes,

Her face is proud and pale.

When I climb the encrusting stair,

The steps are cold, the bannister pale;

On nothing but the withered herbs
That hang along the walls.

And yet the sphynx trembles still

The ashen of a crumpled rose

Upon the keys are strewn;

And yonder chest below the eaves
Her gown of satin holds,

With sprigs of brook-lily tender
Between its faded folds.

—Oliver Wendell Holmes.

THE SPINET.

Beneath the rafter, black and bare,

The spinet stands;

The spiders of its yellow webs

Are stretched on the week and tottering strands;

Around its week and tottering frame

The airy cobwebs blow;

In lieu of silken tapestries

That moldered long ago.

But wind night's qualin' old tune

Takes stealing down the stair;

For then she wakes the keys again;

A ghostly, pale, pale hair,

To meekly go dancing in and out

With meekly she sang;

When fashion trod the minuet
And Washington was young.

Around her on the garret floor
Her shining satins trail;

A haunting sorrow dims her eyes,

Her face is proud and pale.

When I climb the encrusting stair,

The steps are cold, the bannister pale;

On nothing but the withered herbs
That hang along the walls.

And yet the sphynx trembles still

The ashen of a crumpled rose

Upon the keys are strewn;

And yonder chest below the eaves
Her gown of satin holds,

With sprigs of brook-lily tender
Between its faded folds.

—Oliver Wendell Holmes.

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THE HORSE.

Sore Shoulders on Horses.

With many sore shoulders seem to be a necessary evil when working horses. In nine cases out of ten, however, they come from the carelessness of the man working the team. Sometimes the collar does not fit, or it has been allowed to get rough with dirt, or the line of draught is not properly adjusted, and bruises are formed or the skin worn off, and painful sores that are hard to heal while working the animal result. Galloped or bruised shoulders on horses are therefore almost entirely needless, except in cases of emergency where hard work is necessary after a period of idleness.

The collar of each horse should be fitted to his neck by some capable person such as a competent harnessmaker, and no other horse should wear it. The collar should be kept clean by rubbing it smooth every time it is used and prevent the packing from forming in lumps inside the collar with a strong stick until it is elastic and smooth to the touch. The skin on the shoulder of the horse should be kept free from dirt, and the hames should be so adjusted that the draught pulls the collar square against the whole length of the shoulder. When a team is being severely worked it is a good plan to lift the collar away from the shoulder each time there is a stop so as to let the shoulder cool off a little. After a hard day's work it is good plan to bathe the shoulders with cold water, as it will prevent bruising and soreness. Sometimes a very little bruise will cause a horse to flinch in such a way as to cause a sore spot at some other spot on the shoulder. Attention to all these little things will prevent a great deal of the misery which many horses are in because of sore shoulders. There is no need whatever for half the sore shoulders on horses there are.—Farming.

The Scary Horse.

Nearly every colt when first driven away from home will scare and shy more or less at objects along the roadside. After he has been driven a few times the common practice is to strike him with the whip every time he does this. Nothing worse than this could be done. The next time he will not only be afraid of the object but of the whip also; and by a little training in this way he will soon be confirmed in the habit of scaring and shying off at nearly everything he sees. I have known many good horses to be almost ruined by this senseless practice.

The better way is to let him have a little time to look at the object, and as soon as he learns that it is not going to hurt him he will pay but little if any attention to it. When he stops and does not want to pass an object that frightens him it is not best to get out and lead him past it if can possibly be avoided. He will soon want to be led past everything he does not like the looks of. He can be driven past almost anything if he is given a little time to look at it.

The horse that whirls square around in the road when frightened at something ahead of him is not only disagreeable but positively dangerous. I have known many persons injured by being drawn out of the rig in this way. It can be prevented much easier if the horse is driven double than when alone. I have owned several young horses that were very bad in this respect. They can nearly all be cured of the habit by working them with a trusty animal and careful handling. If they must be driven single accidents can usually be avoided by driving to some two-wheeled rig that can be turned square around without upsetting.—National Stockman.

Winter Dietary.

Horses, both young and old, should be prepared to withstand the cold of winter. It is too late to fortify their systems when the cold weather has set in. Too often the increase of hydrocarbonaceous diet is neglected till a sharp cold snap reminds the stock-owner that such diet is necessary.

There are stock-owners who apparently never think about it at all, allowing their stock, both horses and cattle, to rough it. The attention and expense are repaid with profit when animals receive additional stimulating feed and shelter. There is no reason for neglect in this direction, even by the most needy farmer. Oats added to the usual feed, with a few handfuls of barley, or better, malt dust meal, form a good winter feed. Malted barley or wheat makes an excellent stimulant for stock and carries animals on the farm over winter in fine form when added to the ordinary feed. Young horses and colts thus treated develop bolder muscles on arriving at maturity and are far more easily conditioned and maintained in condition than those animals left to shift for themselves and then fed up and exercised to fit them for the market.

These will never attain the stamens of the former and will never carry the same glossy coat. While exercise is important in the maintenance of health, proper food is demanded during the winter for maintenance of animal heat, for nutriment to the animal and for building up the structures to full proportions of adult life.—Baltimore Sun.

Treat your horse well and he will treat you well. Give him a bed of German Peat Moss. C. B. Barrett, 45 Market street, Boston, Mass.

Boston Cooking School.

All ingredients in the following recipes should be measured level.

At the lesson at the Cooking School Wednesday morning, November 16, Miss Farmer, assisted by Miss Howard, prepared a royal Thanksgiving dinner which gave many new suggestions for this annual New England feast, to the housekeepers present. It included Oyster Bisque, Roast Turkey with Giblet Stuffing and Giblet Gravy, Cranberry and Raisin Jelly, Sweet Potatoes with Sherry, Cauliflower à la Creole, and Fruit Pudding with Currant Madeira Sauce. The Oyster Bisque is a rather heavier soup than is usually provided at a several course dinner, but it is admirable on Thanksgiving Day. The recipes called for the use of more wine and brandy than Miss Farmer ordinarily advocates, but was said to assist the digestion which is usually overtaxed on this day of all days, since Americans seem to feel the proper way to express their thankfulness for the good things bestowed upon them, by eating a larger amount of them.

OYSTER BISQUE.—Clean one quart oysters, chop the gills and tough muscles, and reserve the soft portions. Mix one pint of chicken stock, one and one-half cups stale bread crumbs, the oyster liquor, one slice onion, a stalk of celery, a sprig of parsley and a bit of bay leaf. Simmer gently thirty minutes, rub through a sieve, bring to the boiling point, and thicken with two tablespoomfuls butter mixed with two tablespoomfuls flour. Add the soft part of the oysters and one quart scalded milk. Season to taste with salt and pepper and serve at once. For a richer soup add the yolks of three eggs slightly beaten and diluted with one-half cupful cream.

For a Thanksgiving dinner, it is better not to add the egg yolks and cream, as it would make it too rich. Baker's bread is the best to use for this, and the chicken stock may be the water in which a chicken or fowl has been boiled, or may be obtained by breaking up the carcass of a boiled or roasted chicken or fowl and simmering it in water until all the goodness has been extracted. Celery salt or celery seed may be substituted for the stalk of celery if more convenient. A bisque is usually made from some kind of shell fish, although there are exceptions to this rule, as tomato bisque.

ROAST TURKEY.—The selection and preparation of the turkey is the most important duty in making ready a Thanksgiving dinner, and a failure on this point means the failure of the whole dinner. According to Miss Farmer, the Rhode Island turkey has lost something of its former prestige, and the Vermont turkey is, as a rule, considered the best in the market, while many good ones come also from the West. For a small family, a fat hen turkey is the one to be selected, but when the family circle is a large one, a hen turkey should never be chosen, unless two small turkeys are to be served instead of one large one. The age may be determined by the presence of pinfeathers, these showing youth. The crop and windpipe should not be removed by the marketman, in order to do it, they usually make a large opening in the skin which has to be sewed up and frequently looks unsightly when the turkey is served. They can easily be removed at home by putting the fingers down under the skin of the neck. The tendons in the legs must be removed as in cooking them toughen. The tendons may be removed at home or at the market, if the marketman is willing to do it. To remove the tendons, cut through the skin around the leg an inch and a half below the joint, being careful not to cut the tendons. Place the leg at the point of the cut over the edge of the board and press downward to snap the bone. Then the tendons may be pulled out separately, a steel skewer being useful for this purpose, or the leg with the tendons may be pulled off, holding the bird firmly with the left hand and grasping the leg with the right. Leave a short end of the leg on below the joint, which may be snapped off after roasting, thus leaving a clean joint for serving.

SWEET POTATOES WITH SHERRY.—Bake five medium size sweet potatoes. When done, cut in two lengthwise. Scoop out the inside, mash, season with salt and sherry wine, and moisten with butter and cream. Refill the shells and reheat in the oven.

These may be served simply mashed, without returning them to the skins. The sherry may be omitted if not cared for. Boiled sweet potatoes may be mashed and seasoned in the same way.

CAULIFLOWER à LA CREOLE.—Soak a fresh cauliflower head down in cold water, then cook, head up, in enough boiling salted water to cover, in an uncovered vessel. Let cool slightly, separate the flowerets, and saute in butter until thoroughly heated. Serve with Creole Sauce poured over them, the contrast in color being an addition.

CREOLE SAUCE.—Cook one table-spoonful finely chopped onion and two table-spoonfuls green pepper in one and one-half table-spoonfuls butter until moisture has nearly evaporated. Add two table-spoonfuls white wine, cook five minutes, then add one cupful stewed and strained tomato and season with salt and pepper. The wine may be omitted.

FRUIT PUDDING.—Cream one-half cupful butter, add three-fourths cupful sugar and four eggs well beaten, then add one-half cupful milk, two and one-half cupfuls pastry flour mixed and sifted with one table-spoonful of baking powder. Beat thoroughly, and stir into the mixture one-half cupful raisins and currants and one-third cupful citron thinly sliced. Turn into small buttered moulds, and steam two hours.

This pudding is a rather stiff one and needs the sauce to moisten it. Tie the covers to the moulds down, and put

of boiling water was sufficient to moisten the stuffing. The sausage fat was that which was tried out in cooking sausages being saved for this purpose. Sausage meat may be substituted for the poultry seasoning, giving an excellent flavor. If used, the skin should be removed from one and a half sausages, and the meat mixed with the other materials, adding the sausage fat also.

To truss the turkey, run a skewer through the legs under the second joints and another through the wings, holding them close to the body. Cross the legs, tie them together, and tie them to the tail, or cut off a piece of the skin of the neck and slip it over the legs to keep them together. Turn the turkey over on its breast, fasten the loose skin of the neck on the back with a small skewer. Then cross the two ends of the string which fastened the legs to the tail and draw them around each end of the lower skewer, again cross the string and draw around each end of the upper skewer and tie. No strings should pass over the breast.

CURRANT MADEIRA SAUCE.—Dilute one tablespoomful arrowroot with two tablespoomfuls cold water. Cook one-half cupful each of boiling water and sugar with one-fourth cupful currant jelly until jelly is dissolved, then add one-fourth cupful sherry, the arrowroot, and cook eight minutes. Cook two tablespoomfuls sultana raisins in three tablespoomfuls water until water is nearly evaporated. Add to sauce with one tablespoomful brandy. This has plenty of "kick" to it. Arrowroot is used in order to get a clear sauce. If cornstarch is substituted, use one and a half tablespoomfuls; if flour, two tablespoomfuls.

Next week being Thanksgiving week, there will be no lesson on Wednesday, the next lesson being given on Wednesday morning, Nov. 30, beginning at half past ten, and will include several dishes suitable for breakfast.

GERMAN CHOWDER, FLANNE CAKES, POSCHED EGGS, SAUSAGE CROQUETTES, MOULDED CHICKEN WITH SPARKLING SAUTERNE JELLY, IVORY CREAM, AND WALNUT MOLASSES BARS.—will be the program. Single admissions, fifty cents.

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It must be understood that the above remarks apply only to animals which are to be retained for breeding purposes. Those which are intended for the butcher or for fat stock shows must be treated very differently. In their case there must be no change of feed or lowering of rations, but they must be pushed on steadily on the feed they are accustomed to, otherwise they will not be in the best form to be shown or sold when the time comes.—Farmers' Advocate.

Fees in the Philippines.

The Rev. M. M. Parkhurst, who has lived in the Philippines for many years, says that when a couple wish to be married in the Philippines they must first pay a fee of £6, or \$30, to the priest, who otherwise will not marry them. As a native rarely earns more than \$5 in a month, he seldom has the necessary marriage fee, so that common law marriages are the frequent result. The baptismal fee, he says, is \$25, and the death fee is \$60 for an adult and \$10 for an infant. A poll tax of \$25 for each man and \$15 for each woman is collected, and when a man builds a house he must pay \$10 for having the chimney blessed.—New York Tribune.

Remember that Bowker's Animal Meal is sold only in yellow bags and yellow packages. The original; rich in protein.

To be entirely relieved of the aches and pains of rheumatism means a great deal, and Hood's Sarsaparilla does it.

Springer Brothers' Fashions.—An important question at this time to all woman-kind is what her new gown and wrap shall be, and no better answer can be given than by a visit to the house of Springer Brothers. Judging from present indications, one would conclude that capes were to be quite as much in favor as past seasons. Two features are noticed which are new with this season. One is a fullness given at the neck at the back, as if a box pleat were laid underneath, and the other is a ruffle, which is as often seen on the cape as on the skirt. Capes are made to suit all ages, and the design does not vary greatly. Our illustration shows the style very clearly. The original is in black kersey, silk lined. This has but one ruffle. The cape is heavily braided. Even the high collar has a finish of the braiding

The Boston Cooking School Cook Book
By Fannie Merritt Farmer,
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Treatment of Show Animals After the Exhibitions.

The treatment to be pursued in regard to animals that have been highly fitted for competition at the fall shows is pretty well known to all breeders who have been in the business for any length of time. As the ranks of exhibitors, however, are constantly being reinforced by younger men, who may not be so well informed, and by wealthy citizens who take up farming as a recreation and whose knowledge of the mysteries of breeding and showing is less, perhaps, than the length of their purse-strings, a few hints as to the most satisfactory way to treat show animals after their duties at the fairs are over will not come amiss.

When the show stock arrive home, they are, as a rule, pretty well tired, both of their journeys and of the strong rations which they have been receiving so steadily during their tour, and are just as anxious for a change of feed as are their owners to give it to them and thus save their pocket from further expense. It is not wise, however, to make the change too rapidly, as a sudden transition from grain and dry feed to rich pastures would derange the digestion, cause scouring and result in the animals getting a bad setback.

As regards horses, cattle and sheep, the better plan, and the one most generally adopted by breeders, is to lessen the grain feed gradually and turn the animals out on a short pasture for a few days during fine weather till they become sound; afterwards they can be given more succulent grasses. Whether they be deprived of the grain ration altogether then is a matter that depends on the condition of the individual animal.

Rams that are to be used on the flock should on their return home be deprived of all heating food, but should, nevertheless, be kept up in good heart so that they may be fit for their work. When the mating time comes salts may be given should a show ram prove sluggish in his work. This and plenty of exercise will remedy any trouble in this direction unless the animal is absolutely worthless naturally or has become so in consequence of too good treatment.

In the case of swine there does not appear to be quite so much caution required in lowering their diet, although here too a gradual change is best. Most of the pigs shown at our exhibitions are too fat, judging from the pork-packer's point of view, and have to lose a considerable amount of unnecessary flesh before they get down to ordinary breeding condition, and, therefore, many breeders shut off show rations at once when the exhibitions close. Some take their show pigs and turn them out on pasture, with no grain, but where they have access to plenty of water, and the results have

been quite satisfactory. But here too the breeder will have to use his discrimination, because individuals differ so, and one pig would thrive under treatment which another could not stand without serious loss.

It must be understood that the above remarks apply only to animals which are to be retained for breeding purposes. Those which are intended for the butcher or for fat stock shows must be treated very differently. In their case there must be no change of feed or lowering of rations, but they must be pushed on steadily on the feed they are accustomed to, otherwise they will not be in the best form to be shown or sold when the time comes.—Farmers' Advocate.

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